

# Exhibit C

## GRADING METHODS AND PROCEDURES

### Grade Identification Codes, Grademarks, and Roller Brand for Beef and Bullock Carcasses and Cuts (Option 2)

#### USDA Prime, Choice, Select

- ① Official meat grading hammer anywhere on loin.

#### Final Grade Identification for Carcasses and Cuts

##### Quality Only



##### Quality and Yield



##### Yield Only



#### Identification for all other grades (USDA Standard, Commercial, Utility, Cutter, Canner, Cull)

- ② Carcasses or wholesale cuts are identified by full or abbreviated grade name using the grade band.

 Class (Bullock)

